



ETARU

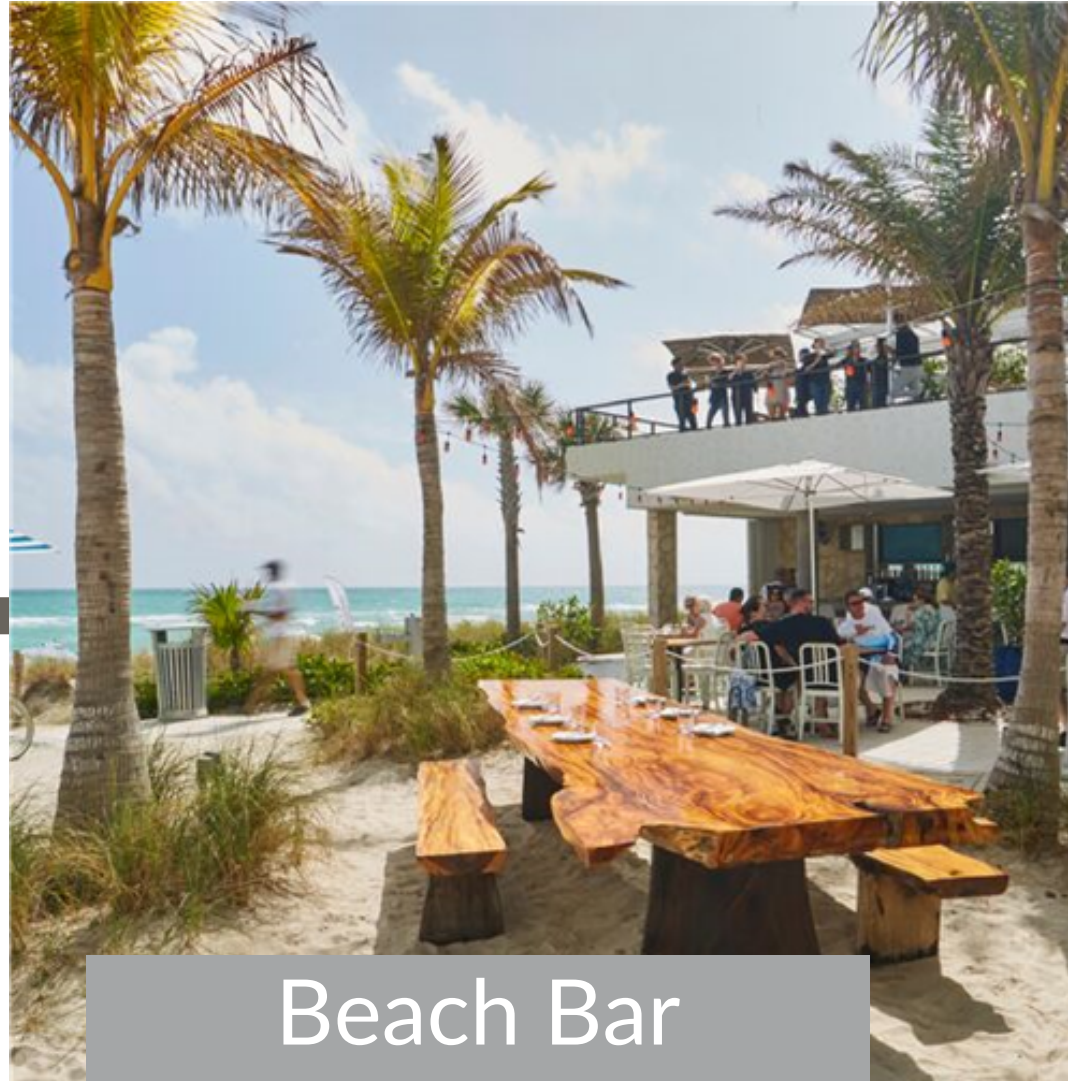
OCEANSIDE JAPANESE
GRILL + BAR



From Rainer Becker, creator and co-founder of Zuma restaurants worldwide & Roka London, ETARU is situated just moments from the sand and overlooking the ocean, we are a contemporary Japanese grill and bar.

ETARU is a meeting place where food and drinks are shared with friends. The principle cuisine is from the robata grill, which originates from the fisherman off the northern coastal waters off Japan, who would cook the fish on the boats with different charcoals and share the bounty with one another using their oars. The robata grill is located in the center of the restaurant as the beating heart of ETARU, the area from which all energy flows. An energy that offers warmth and enjoyment while guests admire the respect given to the food as each dish is prepared.

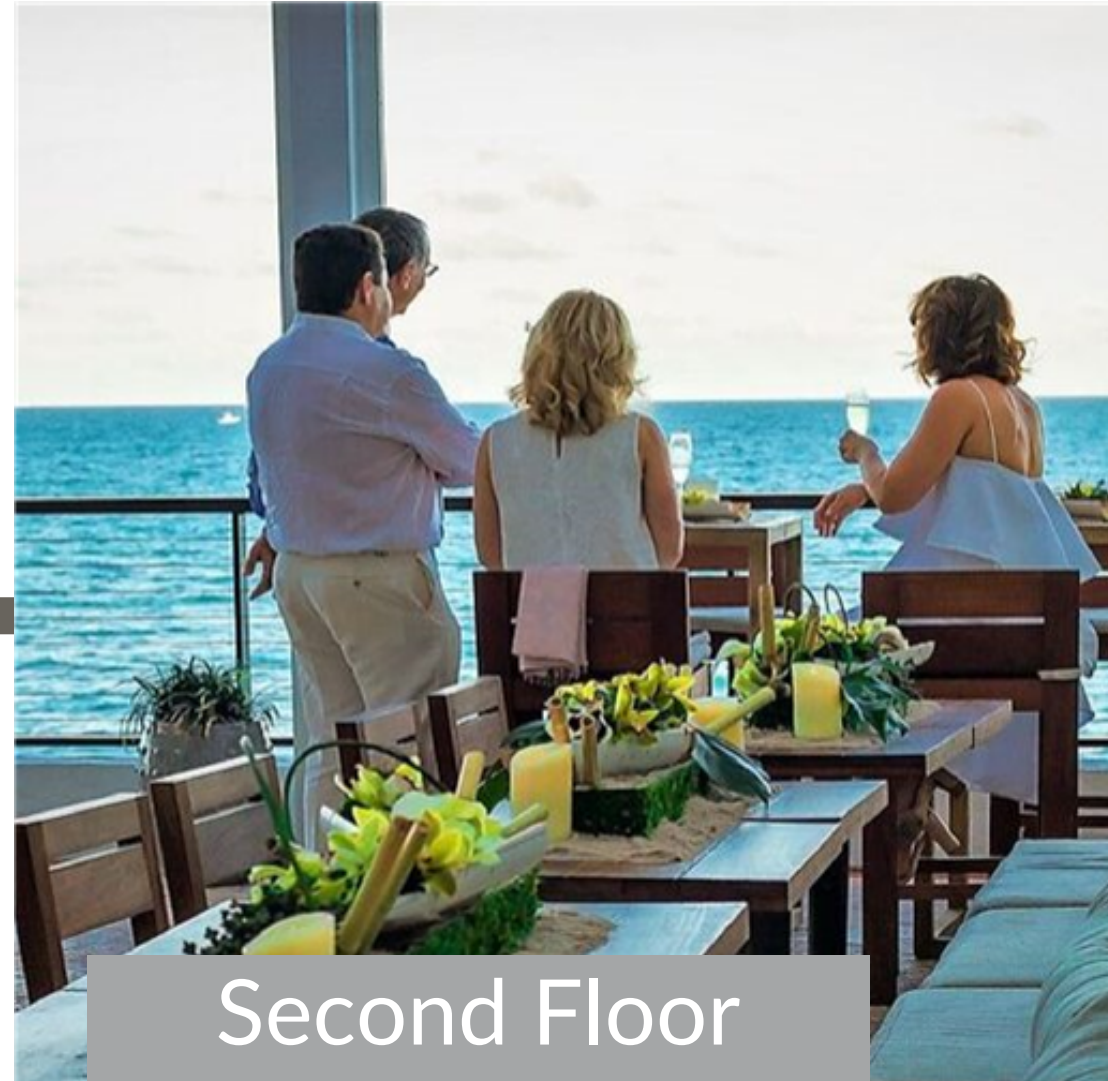
ACCOMMODATIONS



Beach Bar

Reception – 400
Seated – 150

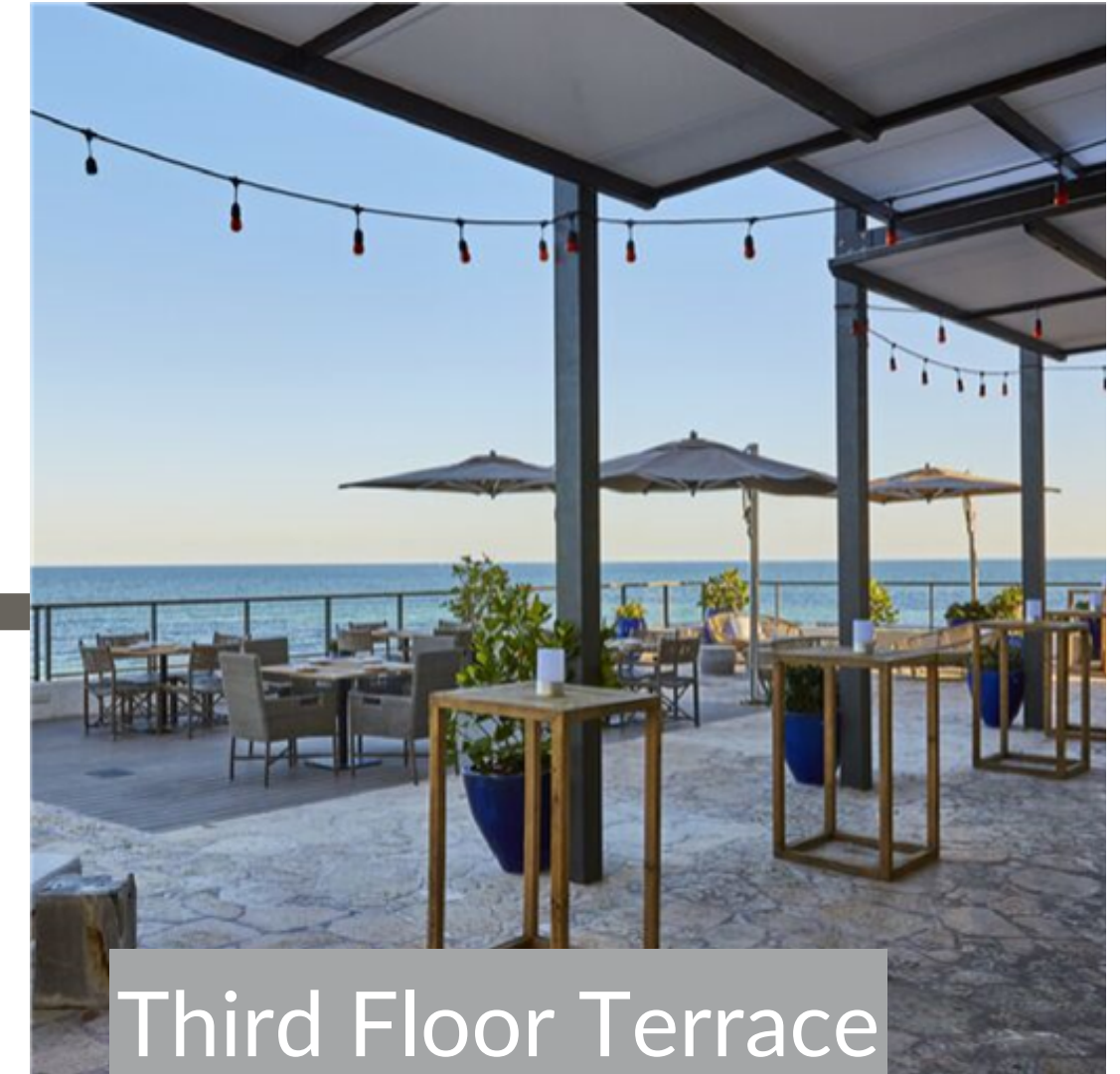
Our Beach Bar is oceanfront, with panoramic views of the Atlantic.
#SeeYouOnTheSand



Second Floor

Reception – 400
Seated – 225

Our Second Floor Terrace with 180 degree views of the Atlantic offering a stunning backdrop to any event



Third Floor Terrace

Reception – 200
Seated – 80

Our Third Floor Terrace is a secluded oasis. The perfect location for a variety of occasions.

PASSED CANAPES

COLD CANAPES *per piece*

Salmon, yuzu, avocado, tempura flakes and lemon zest*	3.00
Avocado, cucumber, wasabi peas and yuzu mayo (v)	3.00
Hamachi with torched grapefruit and yuzu truffle dressing* (gf)	3.00
Snow crab, avocado, kewpie mayo, cucumber, tempura flakes and wasabi tobiko*	4.00
Oyster with ponzu and pickled Fresno*	4.00
Yellowfin tuna tataki, avocado and arugula with apple wasabi dressing*	4.00
Crispy prawn, avocado, sweet soy, furikake and wasabi mayo	4.00

HOT CANAPES *per piece*

Lamb chop with Korean spices	12.00
Japanese fried chicken with yuzu kosho	4.00
Grilled shishito peppers with sansho salt	3.50
Prawn with arima sansho and garlic skewer	7.00
Pork dumpling with truffle mushroom and ponzu sauce	4.00
Vegetable dumpling with yuzu miso (v)	4.00
Braised beef sando with pickled red onion	7.00



PASSED CANAPES

MENU OPTIONS

We feature contemporary Japanese Robatayaki cuisine, a traditional style of grilling. All of our menus are designed to take you on a culinary journey sure to delight your taste buds. Each course will feature items from our three kitchens allowing you the opportunity to sample through our most popular dishes. All of the dishes are delivered to the center of the table for everyone to enjoy.

KAIYO *per person* 90.00

Edamame with ginger soy dressing (v)
Crispy prawn, avocado, sweet soy, furikake and wasabi mayo*
Salmon, yuzu, cucumber, avocado and lemon zest* (gf)

Japanese fried chicken with yuzu kosho mayo
Braised beef sando with truffle cheese

Salmon teriyaki with sansho salt and lemon
Grilled chicken with spiced lemon saikyo miso (gf)
Sweet potato with yuzu soft cheese (v)(gf)

Chef's dessert platter and exotic fruit

SHUIZUN *per person* 110.00

Edamame with ginger soy dressing (v)
Hamachi with torched grapefruit and yuzu truffle dressing* (gf)
Yellowfin tuna tataki, avocado and arugula with apple wasabi dressing*
Chef selection of sashimi platter*
salmon, tuna, yellowtail | piece per person

Pork dumpling with mushroom, truffle and ponzu sauce
Spicy yellowfin tuna, cucumber, avocado, yamagobo and sesame seeds*
Crispy prawn, avocado, sweet soy, furikake and wasabi mayo*

Prime skirt steak with wasabi chimichurri
Salmon teriyaki with sansho salt and lemon
Broccolini with ginger and moromi miso dressing (v)

Chef's dessert platter and exotic fruit

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SORA *per person* 140.00

Edamame with ginger soy dressing (v)
Hamachi with torched grapefruit and yuzu truffle dressing* (gf)
Chef selection of sashimi and tartare*
salmon, tuna, yellowtail | piece per person
Yellowtail tartare with wasabi ponzu | one to share between two
Oyster with ponzu and pickled Fresno*(gf)

Yellowfin tuna tataki, avocado and arugula with apple wasabi dressing*
Japanese fried chicken with yuzu kosho mayo
Snow crab, cucumber, avocado, kewpie mayo, tempura flakes, wasabi tobiko and lime zest*

Black cod marinated in yuzu miso with pickled radish (gf)
New Zealand lamb chops with Korean spices and sesame cucumber
Broccolini, ginger and moromi miso (v)

Chef’s dessert platter and exotic fruit

KYUKYOKU *per person* 190.00

Hamachi with torched grapefruit and yuzu truffle dressing* (gf)
Chef selection of sashimi and tartare*
salmon, tuna, yellowtail | piece per person
Yellowtail tartare with wasabi ponzu | one to share between two
Oyster with ponzu and pickled Fresno*(gf)

Snow crab, cucumber, avocado, kewpie mayo, tempura flakes, wasabi tobiko and lime zest*
Spicy yellowfin tuna, cucumber, avocado, yamagobo and sesame seeds*
Pork dumplings with mushroom, truffle and ponzu sauce

Grilled Lobster, lemon chili butter and scallions (gf)
Wagyu beef tomahawk, chili, ginger & wasabi ponzu
Broccolini, ginger and moromi miso (v)
Sautéed wild mushrooms, sweet soy glaze, crispy garlic and scallions (v)

Chef’s dessert platter and exotic fruit

BAR PACKAGES



CLASSIC *per person*

served unlimited	3 hours 65.00
beer	4 hours 80.00
Kirin Ichiban 12oz	extra hour(s) 25.00
Kirin light 12oz	

sake

Yuki Otoko "Yeti" Honjozo, Japan

wine

Palm by Whispering Angel, 2018, France

Pometto Pinot Grigio, 2018, Italy

Excelsior Cabernet Sauvignon, 2019, South Africa

canned coca cola and juices



SIGNATURE *per person*

upon arrival pick two	3 hours 80.00
Ca'Bolani Prosecco Veneto, Italy	4 hours 95.00
Rita Okinawa	extra hour(s) 25.00
yuzu Kosho, tequila, yellow chartreuse, lime and agave	
Lychee Blossom	
cherry blossom tea, vodka, lychee, lemon and umami bitters	

served unlimited

beer_

Kirin Ichiban 12oz

Kirin light 12oz

wine

Palm by Whispering Angel, 2018, France

Classici Pinot Grigio, 2018, Italy

Excelsior Cabernet Sauvignon, 2019, South Africa

spirits

Haku vodka, Bombay dry gin, Bacardi white rum, Dewar's WL scotch,

Cazadores Blanco tequila

canned coca cola and juices



PREMIUM *per person*

upon arrival	3 hours 110.00
Nicolas Feuillatte Reserve Brut Champagne, France	4 hours 125.00
served unlimited	extra hour(s) 25.00
Rita Okinawa	
yuzu Kosho, tequila, yellow chartreuse, lime and agave	
Lychee Blossom	
cherry blossom tea, vodka, lychee, lemon and umami bitters	
beer	
Kirin Ichiban 12oz	
Kirin light 12oz	
wine	
Classici Pinot Grigio, 2018, Italy	
Louis Jadot "Steel" Chardonnay, France	
Excelsior Cabernet Sauvignon, 2019, South Africa	
Meomi Pinot Noir, 2018, California	
Chateau d'Esclans "Whispering Angel" 2019, France	
spirits	
Grey Goose vodka, Tanqueray gin, Ron Zacapa 23 rum, Johnny Walker Black Label whiskey, Makers Mark bourbon, Patron silver tequila	

canned coca cola and juices



Event Sales Coordinator
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